

Boxing Day Menu

Three Courses £45

## STARTER

Creamy white onion, cider and parmesan soup, warm crusty bread, butter. V

Smoked salmon, prawns, marie rose sauce, mixed salad leaves, buttered granary bread.

Chicken liver, smoked bacon and brandy parfait, red onion jam, toasted ciabatta. Wild mushroom and confit onion tartlet, beetroot puree, mixed salad leaves. V

## MAIN COURSE

Hand carved breast of free range turkey, chestnut and cranberry stuffing, bacon wrapped sausage, pan gravy.

Roasted sirloin of local beef, Yorkshire pudding, pan gravy.

Honey roasted gammon ham, white wine and parsley cream sauce.

Mushroom, spinach and white truffle oil suet pudding, red wine vegetable gravy. V

Roasted loin of fresh cod, herb crumb, tomato and mascarpone sauce, basil pesto.

All Main Courses are served with roast and boiled potatoes, cauliflower cheese and a selection of fresh vegetables.

## DESSERT

Traditional Christmas pudding, Brandy sauce. Lemon cheesecake, crushed meringue, berry compote. Sticky toffee pudding, toffee sauce, vanilla pod ice cream. A selection of 'Snugburys' Ice creams, shortbread biscuits. British cheeseboard, Artisan crackers, fresh grapes, onion jam. £4 supplement